INDEX—AUTHOR AND SUBJECT

Page

Absorption, some factors influencing, in experimental baking. J. Micka and E. Child 208
Alexander, G. L. Report of Resolutions Committee 319
Amino acid, dicarboxylic, in gliadin. D. B. Jones and R. Wilson 473
Amos, A. J. and D. W. Kent-Jones. Refractive indices of aqueous and alcoholic extracts of flour 45
Analysis, methods of, report of committee. D. A. Coleman, chairman .. 269
Ash content of wheat, correlation with ash of flour. R. C. Sherwood and C. H. Bailey 437
Ash of flour, relation of fusibility to mineral constituents. A. H. Johnson and S. G. Scott 56
Bailey, C. H.
  Review of "Modern Cereal Chemistry," by D. W. Kent-Jones 78
  Review of "A Comprehensive Survey of Starch Chemistry," by R. P. Walton, et al 331
  and A. F. Bracken. Effect of delayed harvesting on quality of wheat 128
  and A. Cairns. Proteolytic activity of flour 79
  and J. A. Dunn. Factors influencing checking in biscuit 395
  C. C. Fifield, and R. C. Sherwood. A comparison of the proposed A. A. C. C. baking test and the commercial loaf test 287
  and R. C. Sherwood. Correlation of ash content of wheat and of flour 437
  E. L. Stephens, and A. M. Child. Some applications of spectrophotometric methods to baking problems 256
Baking
  Mechanical method of modification of dough. C. O. Swanson.... 375
  Applications of spectrophotometric methods to problems. E. L. Stephens, A. M. Child, and C. H. Bailey 256
Baking quality
  Of dry skimmilk, effect of method of manufacture. Emily Grewe and G. E. Holm 461
  Of flours, effect of dry skimmilk. Emily Grewe 242
  Of flour, relation to water absorbing capacity. C. E. Mangels..... 75
Baking test
  Calibration of loaf volume boxes. C. G. Harrel 220
  Comparison of the proposed A. A. C. C. and commercial loaf test. C. H. Bailey, C. C. Fifield, and R. C. Sherwood 287
  How the experimental baking test was developed. C. L. Brooke and R. C. Sherwood 366
  Influence of size and shape of pan. J. P. Lewis and W. O. Whitcomb 146
  Internal characteristics of test loaves, texture and grain. C. B. Morison, R. M. Bohn, and W. Siedhoff 295
  Possible causes of variation in collaborative reports. C. G. Harrel . 296
  Proposed reporting system. M. J. Blish 289
  Report of Committee on Methods of Testing Cake and Biscuit Flours. M. M. Brooke, chairman 301
  Report of Committee on Standardization. M. J. Blish, chairman 277
  Some factors influencing absorption. J. Micka and E. Child 208
  Standard experimental test. M. J. Blish, chairman 158
  Soft wheat flours. L. D. Whiting 299
  Volume measuring device for small loaves. W. F. Geddes and D. S. Binnington 215
Binnington, D. S. and W. F. Geddes. A volume measuring device for small loaves 215
Biscuit and cake flours, Report of Committee on Methods of Testing. M. M. Brooke, chairman 301
Biscuit, factors influencing checking. J. A. Dunn and C. H. Bailey 395
Bleaching flour, some oxidizing effects of. E. B. Working..... 431

Page

Blish, M. J.
Proposed reporting system for standard baking test 289
Report of Committee on Standardization of Experimental Baking Test 277
Standard experimental baking test 158
Bohn, R. M., C. B. Morison, and W. Siedhoff. Internal characteristics of test loaves, texture and grain 295
Book reviews
A Comprehensive Survey of Starch Chemistry, by R. P. Walton et al, reviewed by C. H. Bailey 331
A Treatise on Baking, by J. E. Wihlfahrt, reviewed by C. G. Ferrari 162
Milling Studies, by Edgar Miller, reviewed by J. T. Flohil 234
Modern Cereal Chemistry, by D. W. Kent-Jones, reviewed by C. H. Bailey 78
Die Bestimmung der Wasserstoffionenkonzentration von Flüssigkeiten, by E. Mislowitzer, reviewed by C. L. Brooke 486
Bracken, A. F. and C. H. Bailey. Effect of delayed harvesting on quality of wheat 128
Bread
A study of "rope" in. E. A. Fisher and P. Halton 192
Action of phosphatides in dough. E. B. Working 223
Bread making properties of flour, effect of ether extraction. A. H. Johnson 169
Bread staling, and H-ion concentration. L. P. Karácsonyi 477
Brooke, C. L. Review of "Die Bestimmung der Wasserstoffionenkonzentration von Flüssigkeiten," by E. Mislowitzer 486
Brooke, C. L. and R. C. Sherwood. How the experimental baking test was developed 366
Brooke, Mary M., chairman. Report of Committee on Methods of Testing Cake and Biscuit Flours 301
Cairns, A., and C. H. Bailey. Proteolytic activity of flour 79
Cake and biscuit flours, methods of testing. M. M. Brooke, chairman . 301
Calibration of loaf volume boxes. C. G. Harrel 220
Carbon dioxide, determination by the Chittick method. R. Hertwig and J. S. Hicks 482
Carbon dioxide in extraction water; effect on viscosity of flour suspensions. A. H. Johnson and B. L. Herrington 105
Checking in biscuit, factors influencing. J. A. Dunn and C. H. Bailey . 395
Child, A. M., E. L. Stephens, and C. H. Bailey. Some applications of spectrophotometric methods to baking problems 256
Child, E. and J. Micka. Some features influencing the absorption in experimental baking 208
Chittick method for the determination of carbon dioxide, note on. R. Hertwig and J. S. Hicks 477
Clark, R. J., chairman. Report of Publicity Committee 318
Coleman, D. A., chairman. Report of Committee on Methods of Analysis 269
Colorimetry, a critical study of flour. F. Visser't Hooft and F. J. G. de Leeuw 351
Convention, minutes of. M. D. Mize, secretary 314
Constitution of the A. A. C. C. as adopted June 8, 1928 319
Correlation of ash content of wheat and of flour. R. C. Sherwood and C. H. Bailey 437
Criteria of the validity of analytical methods used by cereal chemists. A. E. Treloar and J. A Harris 333
Denham, H. J., G. Watts, and G. W. Scott-Blair. Note on measurement of viscosity in flour suspensions 330
Dicarboxylic amino-acid fraction in gliadin. D. B. Jones and R. Wilson 473
Dough, mechanical method of modification. C. O. Swanson..... 375
Dry skimmilk
Effect on baking quality of various flours. Emily Grewe 242
Effect of method of manufacture on baking qaulity. Emily Grewe and G. E. Holm 461

Page

Dunn, J. A. and C. H. Bailey. Factors influencing checking in biscuit . 395
Durham, R. K. Report of the Secretary-Treasurer 316
Engledow, F. L. An aid in the determination of flour strength 1
Ether, effect of extraction with, on bread making properties of flour. A. H. Johnson 169
Fermentation, yeast, in flour-water suspensions. T. R. James and L. X. Huber 181
Ferrari, C. G. Review of "A Treatise on Baking," by J. E. Wihlfahrt .. 162
Fifield, C. C., C. H. Bailey, and R. C. Sherwood. A comparison of the proposed A. A. C. C. baking test and the commercial loaf test 287
Fisher, E. A. and P. Halton
A study of "rope" in bread 192
Determination of hydrogen-ion concentration of flour-water mixtures 445
Flohil, J. T. Review of "Milling Studies," by Edgar Miller 234
Flour
An aid in the determination of strength. F. L. Engledow 1
Ash content, correlation with ash content of wheat. R. C. Sherwood and C. H. Bailey 437
Critical study of some methods used in flour colorimetry. F. Visser't Hooft and F. J. G. de Leeuw 351
Determination of H-ion concentration. P. Halton and E. A. Fisher 445
Effect of dry skimmilk on baking qualities. Emily Grewe 242
Effect of extraction with ether on bread-making properties. A. H. Johnson 169
Effect of heat. D. W. Kent-Jones 235
Proteolytic activity. A. Cairns and C. H. Bailey 79
Refractive indices of aqueous and alcoholic extracts. D. W. Kent-Jones and A. J. Amos 45
Relation of water-absorbing capacity to protein content, baking quality, and loaf weight. C. E. Mangels 75
Some oxidizing effects of bleaching. E. B. Working 431
Viscosity of suspensions. G. van der Lee 10-483
Viscosity of suspensions, effect of H-ion concentration during extraction. A. H. Johnson and B. L. Herrington 14
Yeast fermentation in water suspensions of. T. R. James and L. X. Huber 181
Geddes, W. F. and D. S. Binnington. A volume measuring device for small loaves 215
Gliadin, dicarboxylic amino acid fraction. D. B. Jones and R. Wilson.... 473
Grewe, Emily
Effect of dry skimmilk on baking quality of various flours 242
Volume displacement of salt-sugar solutions 470
Effect of variation in the method of manufacture on the baking quality of dry skimmilk 461
Halton, P. and Fisher, E. A.
A study of "rope" in bread 192
Determination of H-ion concentration of flour-water mixtures 445
Harrel, C. G.
Calibration of loaf volume boxes 220
Possible causes for variations in collaborative reports..... 296
Harris, J. A. and A. E. Treloar. Criteria of the validity of analytical methods used by cereal chemists 333
Harvesting, delayed, effect on quality of wheat. A. F. Bracken and C. H. Bailey 128
Heat, effect on flour. D. W. Kent-Jones 235
Herrington, B. L. and A. H. Johnson.
Viscosity of flour suspensions, effect of H-ion concentration during extraction 14
Viscosity of flour suspensions; effect of CO_2 in extraction water.... 105
Hertwig, R. and J. S. Hicks. Note on the gasometric determination of carbon dioxide by the Chittick method 482

Page

Hicks, J. S. and Hertwig, R. Note on the gasometric determination of carbon dioxide by the Chittick method 482
Holm, G. E. and Emily Grewe. Effect of variation in the method of manufacture on the baking quality of dry skimmilk 461
Huber, L. X. and T. R. James. Yeast fermentation in flour-water suspensions 181
Hydrogen-ion concentration
Determination in flour. P. Halton and E. A. Fisher 445
And staling of bread. L. P. Karácsonyi 477
James, T. R. and L. X. Huber. Yeast fermentation in flour-water suspensions 181
Jones, D. B. and R. Wilson. The dicarboxylic amino acid fraction in gliadin 473
Johnson, A. H.
Effect on bread making properties of extracting flours with ether . 169
and B. L. Herrington. Viscosity of flour suspensions, effect of H-ion concentration during extraction 14
and B. L. Herrington. Viscosity of flour suspensions; effect of CO_2 in extraction water 105
and S. G. Scott. Relation between the fusibility of flour ash and its mineral content 56
and W. O. Whitcomb. Effect of severe weather on certain properties of wheat 117
Karácsonyi, L. P. Staling and H-ion concentration 477
Kent-Jones, D. W.
Effect of heat upon flour 235
Modern Cereal Chemistry, reviewed by C. H. Bailey 78
Refractive indices of aqueous and alcoholic extracts of flour 45
Lawellin, S. J., chairman. Report of Question Committee 318
Leeuw, F. J. G. de, and F. Visser't Hooft. A critical study of some methods used in flour colorimetry 351
Lewis, J. P. and W. O. Whitcomb. Influence of size and shape of pan on the baking test 146
Lipoid phosphorous of wheat and its distribution. Betty Sullivan and Cleo Near 163-436
Loaf volume
Calibration of boxes. C. G. Harrel 220
Device for measuring small loaves. W. F. Geddes and D. S. Binnington 215
Mangels, C. E.
Relation of water absorbing capacity of flour to protein content, baking quality, and loaf weight 75
and T. E. Stoa. Effect of stage of maturity on composition and baking quality of Marquis wheat 385
Managing Editor, report of, R. C. Sherwood 318
Maturity, stage of, effect on composition and baking quality of Marquis wheat. C. E. Mangels and T. E. Stoa 375
Mechanical method of modification of dough. C. O. Swanson 375
Methods
An aid in the determination of flour strength. F. L. Engledow .. 1
A critical study of some methods used in flour colorimetry. F. Visser't Hooft and F. J. G. de Leeuw 351
Criteria of the validity of analytical methods. A. E. Treloar and J. A. Harris 333
Determination of H-ion concentration of flour suspensions. P. Halton and E. A. Fisher 445
Effect of H-ion concentration during extraction upon viscosity of flour suspensions. A. H. Johnson and B. L. Herrington .. 14
Effect of carbon dioxide in extraction water on viscosity of flour suspensions. A. H. Johnson and B. L. Herrington 105
How the experimental baking test was developed. C. L. Brooke and R. C. Sherwood 366

Page

Note on the measurement of viscosity in flour suspensions. H. J. Denham, G. Watts, and G. W. Scott-Blair 330
Note on the gasometric determination of carbon dioxide by the Chittick method. R. Hertwig and J. S. Hicks 477
Report of Committee on Methods of Testing Cake and Biscuit Flours. M. M. Brooke, chairman 301
Report of Committee on Standardization of Experimental Baking Test. M. J. Blish, chairman 277
Report of Committee on Methods of Analysis. D. A. Coleman, chairman 269
Viscosity of flour suspensions. G van der Lee 10-483
Micka, J. and E. Child. Some factors influencing the absorption in experimental baking 208
Miller, Edgar. Milling Studies, reviewed by J. T. Flohil 234
Miner, Carl. Problems of the non-flour cereal chemists 70
Minutes of the 14th convention. M. D. Mize, secretary 314
Mislowitzer, E. Die Bestimmung der Wasserstoffionenkonzentration von Flüssigkeiten, reviewed by C. L. Brooke 486
Molasses, spectrophotometric study of baking problem. E. L. Stephens, A. M. Child, and C. H. Bailey 256
Morison, C. B., R. M. Bohn, and W. Siedhoff. Internal characteristics of test loaves, texture and grain 295
Near, Cleo, and Betty Sullivan. Lipoid phosphorus of wheat and its distribution 163-436
Olsen, L. R. Address of the President 310
Oxidizing effects of flour bleaching. E. B. Working 431
Pan, influence of size and shape, on the baking test. J. P. Lewis and W. O. Whitcomb 146
Phosphatides, action in bread dough. E. B. Working 223
Phosphorus, lipoid, distribution in wheat. Betty Sullivan and Cleo Near 163-436
President, Address of. L. R. Olsen 310
Problems of the non-flour cereal chemist. C. Miner 70
Protein content of flour, relation to water absorbing capacity. C. E. Mangels 75
Proteolytic activity of flour. A. Cairns and C. H. Bailey 79
Publicity Committee, report of. R. J. Clark, chairman 318
Question Committee, report of. S. J. Lawellin, chairman 318
Refractive indices of aqueous and alcoholic extracts of flour. D. W. Kent-Jones and A. J. Amos 45
Research, possibilities of. H. E. Weaver 64
Resolutions Committee, report of. G. L. Alexander, chairman 319
Rope in bread. E. A. Fisher and P. Halton 192
Salt-sugar solutions, volume displacement of. Emily Grewe 470
Scott-Blair, G. W., G. Watts, and H. J. Denham. Note on the measurement of viscosity in flour suspensions 330
Scott, S. G. and A. H. Johnson. The relation between the fusibility of flour ash and its mineral constituents 56
Secretary-Treasurer, report of. R. K. Durham 316
Sherwood, R. C.
Report of Managing Editor of Cereal Chemistry 318
and C. H. Bailey. Correlation of ash content of wheat and of flour 437
C. H. Bailey, and C. C. Fifield. A comparison of the proposed A. A. C. C. baking test and the commercial loaf test 287
and C. L. Brooke. How the experimental baking test was developed 366
Skimmilk, dry
Baking quality as affected by method of manufacture. Emily Grewe and G. E. Holm 461
Effect on baking quality of various flours. Emily Grewe..... 242
Soft wheat flours, experimental baking tests. L. D. Whiting..... 299
Spectrophotometric methods, application to baking problems. E. L. Stephens, A. M. Child, and C. H. Bailey 256

Page
Staling and H-ion concentration. L. P. Karácsonyi 477
Starch Chemistry, A Comprehensive Survey of, by R. P. Walton, et al, reviewed by C. H. Bailey 331
Stephens, E. L., A. M. Child, and C. H. Bailey. Some applications of spectrophotometric methods to baking problems 256
Strength of flour, an aid in the determination of. F. L. Engledow 1
Stoa, T. E., and Mangels, C. E. Effect of stage of maturity on composition and baking quality of Marquis wheat 385
Sullivan, Betty, and Cleo Near. Lipoid phosphorus of wheat and its distribution 163-436
Swanson, C. O. The mechanical method of modification of dough 375
Treloar, A. E., and J. A. Harris. Criteria of the validity of analytical methods used by cereal chemists 333
Van der Lee, G. Viscosity of flour suspensions 10-483
Viscosity of flour suspensions
Effect of CO_2 in extraction water. A. H. Johnson and B. L. Herrington 105
Effect of H-ion concentration during extraction. A. H. Johnson and B. L. Herrington 14
Note on measurement of. H. J. Denham, G. Watts, and G. W. Scott-Blair 330
Determination of. G. van der Lee 10-483
Visser't Hooft, F., and F. J. G. de Leeuw. A critical study of some methods used in flour colorimetry 351
Volume boxes, calibration of. C. G. Harrel 220
Volume measuring device for small loaves. W. F. Geddes and D. S. Binnington 215
Volume displacement of salt-sugar solutions. Emily Grewe 470
Walton, R. P. et al. A Comprehensive Survey of Starch Chemistry, reviewed by C. H. Bailey 331
Water absorbing capacity of flour, relation to protein content, baking quality, and loaf weight. C. E. Mangels 75
Watts, G., H. J. Denham, and G. W. Scott-Blair. Note on the measurement of viscosity in flour suspensions..... 330
Weathering, effect on certain properties of wheat. A. H. Johnson and W. O. Whitcomb 117
Weaver, H. E. The possibilities of research 64
Weight of loaf, relation to water absorbing capacity. C. E. Mangels.. 75
Wheat
Ash content, correlation with ash content of flour. R. C. Sherwood and C. H. Bailey 437
Distribution of lipoid phosphorus. B. Sullivan and C. Near 163
Effect of delayed harvesting on quality. A. F. Bracken and C. H. Bailey 128
Effect of weathering on certain properties. A. H. Johnson and W. O. Whitcomb 117
Stage of maturity, effect on composition and baking quality. C. E. Mangels and T. E. Stoa 375
Whitcomb, W. O.
and J. P. Lewis. Influence of size and shape of pan on the baking test 146
and A. H. Johnson. Effect of severe weathering on certain properties of wheat 117
Whiting, L. D. Soft wheat flours 299
Wihlfahrt, J. E. A Treatise on Baking, reviewed by C. G. Ferrari 162
Wilson, R., and D. B. Jones. The dicarboxylic amino-acid fraction in gliadin 473
Working, E. B.
The action of phosphatides in bread dough 223
Some oxidizing effects of flour bleaching 431
Yeast fermentation in flour-water suspensions. T. R. James and L. X. Huber 181